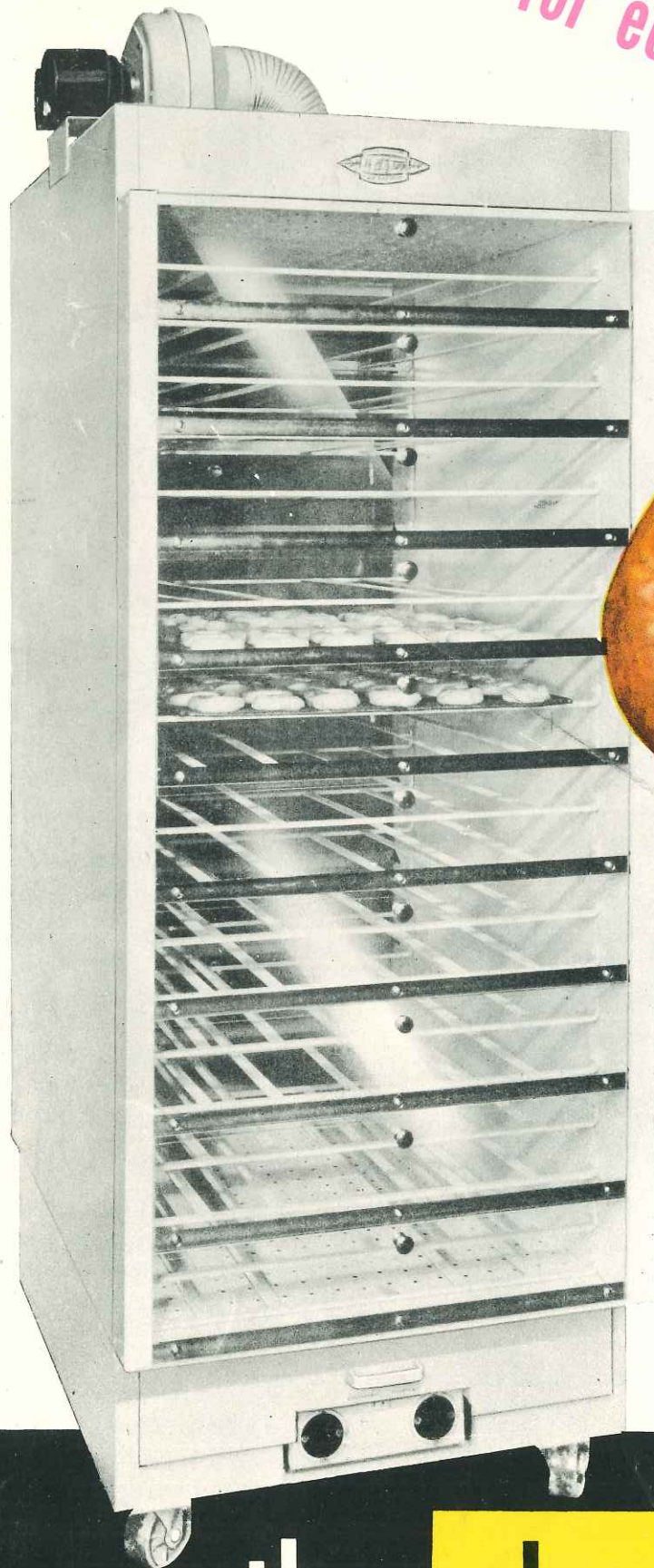


425/446 1949

the all-purpose proofer for economical production



PAPER NO....

OCT 18 1949

DIVISION 20

FULL VIEW—
AIR CONDITIONED
PORTABLE

the **doco** PROOFER

the doco PROOFER

The doco Proofer was scientifically designed to properly proof all types of raised donuts, coffee cakes, sweet rolls, etc. The operator simply sets the controls to any desired temperature and humidity required to obtain the best proof for his individual needs.

PAYS for ITSELF IN SAVINGS

In operation in hundreds of bakeries all over the country for many years, the doco Proofer has been acclaimed as the best proofer money can buy. It pays for itself many times over in its saving of shortening, labor, time and space.

SAVES SHORTENING. Because the unit produces a perfect proof every time, a minimum of shortening is used in frying. Uniform controlled proofing eliminates crusted donuts, and reduces shortening absorption. Because proofing operation is visible, over proofing is eliminated. This makes for a saving of shortening and a better product. The control of humidity prevents wet proofing and its resultant waste of shortening.

SAVES LABOR AND TIME. The operator puts the screen or pan into the proofer instantly. The shutter is so designed to permit the operator to use the corner of the screen to open the shutter, so that no hands are needed. (See photo)

The instant visibility offered by the transparent shutters saves the operators time formerly used in opening and closing doors, and checking for loading space.

The shutters on both ends of the proofer eliminates interference of the cutter and fryer operators. Each man can work quickly at his end of the proofer.

TWO
MODELS

CONSTRUCTION FEATURES

ATTRACTIVE. Designed for attractive display and clean eye appeal. The cabinet is finished in white baked enamel and with nickel plated trim. The transparent plastic shutters are most handsome and do not cloud up.

MATERIAL. All materials used in constructing the proofer are aluminum or other rust proof metal.

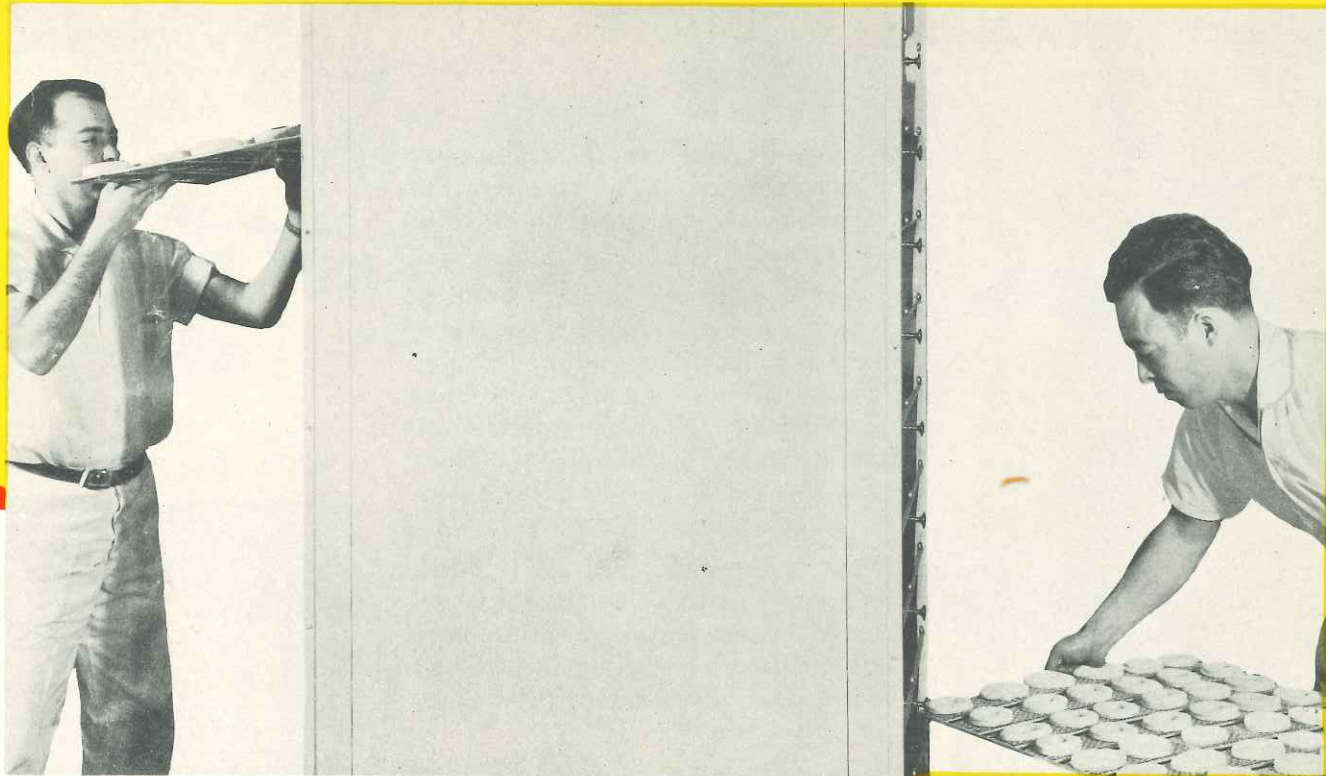
RIGIDITY. The base is all welded to give firm rigidity. The double side walls gives the rigidity of a bridge-like construction to the sides of the proofer. The shutter frame work gives additional bracing to the proofer.

SPECIFICATIONS

Model	PE 34 for electric	PE 24 for electric
	PG 34 for gas	PG 24 for gas
Shutters	both ends	one end
Shelf Size	24" x 34"	24" x 24"
Capacity	20 proof screens or	20 proof screens or
	200 doz. donuts per hour	100 doz. donuts per hour
Overall dimensions	30" wide, 40" deep and	30" wide, 30" deep and
	91" high	91" high
Electric heating	3000 watts	3000 watts
	Thermostatically controlled	Thermostatically controlled
Shipping weight	500 lbs.	400 lbs.

R

• the finest all-purpose portable proofer made...



FULL VIEW, TRANSPARENT SHUTTERS ON BOTH ENDS PERMITS BOTH CUTTER AND FRYER OPERATORS TO WORK PROOFER WITHOUT INTERFERENCE.

SAVES SPACE. The shutter door design eliminates space required for large doors. The metal construction permits the close spacing of 40 pans and 20 proofing screens without touching the product.

The shelves are adjustable to two desired spacings to accommodate other raised products to be proofed. Each shutter compartment contains two shelf depths,

allowing sufficient height for bread, by merely using the lower shelf supports.

Provided with 4" metal casters, the proofer is portable and can be located wherever needed for most efficient operation. The proofer offers excellent storage space when not being used as a proofer, especially for retail display. Finished in baked white enamel, it makes a most attractive appearance.

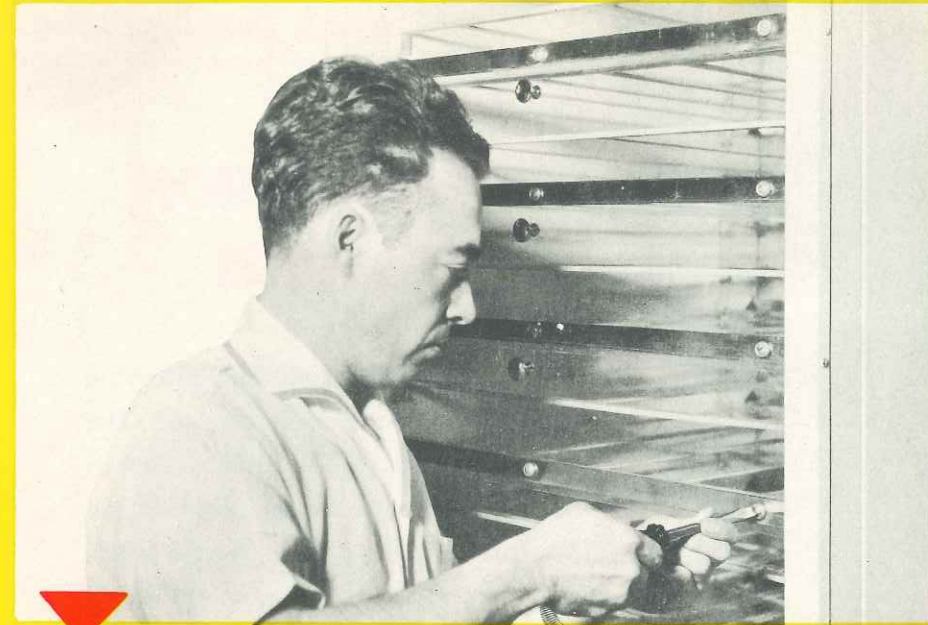
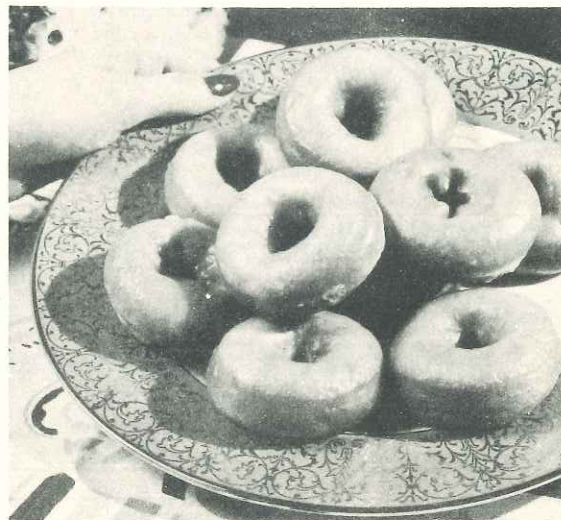
UNIFORM PROOFING for UNIFORM PRODUCT

By a turn of the three way switch, the operator can set the heat and moisture control instantly. The thermostat keeps the temperature as set within a few degrees. He thus has fine control over his proof and can maintain uniformity.

The proofer has a blower on the top to recirculate the air to maintain uniform proofing conditions throughout every part of every shelf of the proofer.

The outer walls of the proofer are insulated to protect the proofing areas from the room temperature variations.

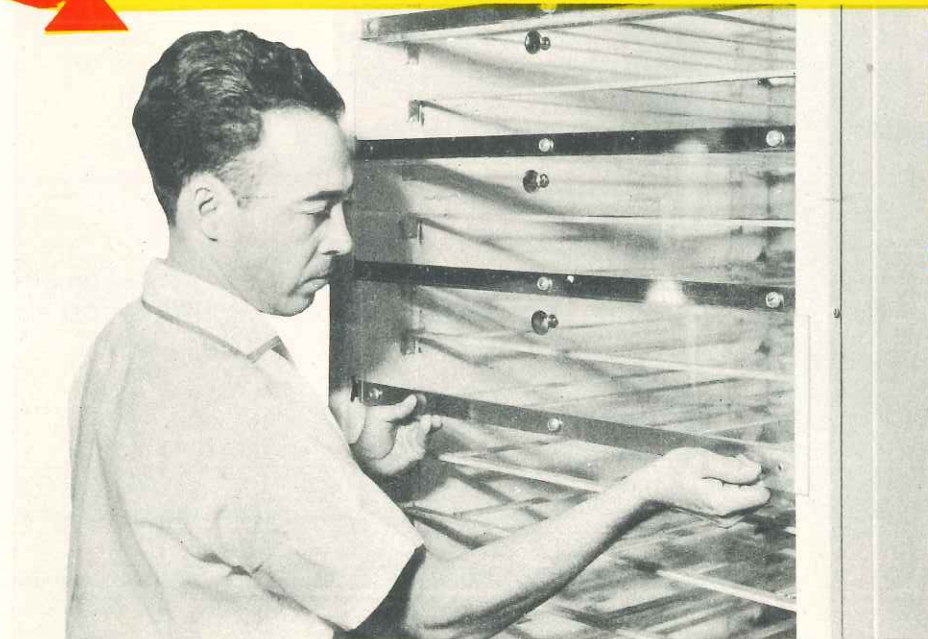
The small individually operated doors permits the least possible disturbance to the proofing conditions due to opening and closing the proofer. The plastic shutters give visible inspection thus avoiding the drafts caused by opening and closing of doors with the old type proofer.



"Entire set of shutters on one end can be removed by unscrewing a few screws."

EASY CLEANING Like all doco equipment, a big feature of the doco proofer is the great ease in cleaning. The white baked enamel finish permits quick wiping and scrubbing.

The entire set of shutters on one end can be quickly removed by unscrewing a few screws. Any single shutter can be removed at will without disturbing the others. All shelves are easily removable. Mounted on 4" metal casters, the proofer is quickly placed in the most convenient position for easy cleaning.



"Shows the Easy removing of shutters for easy cleaning."

doco

raised donut equipment to meet your every need

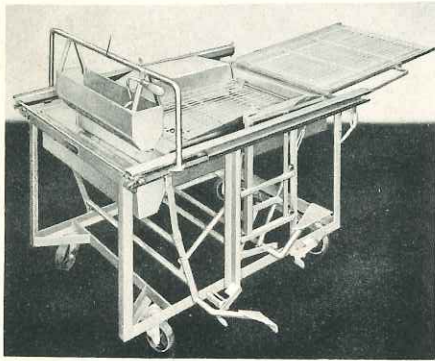
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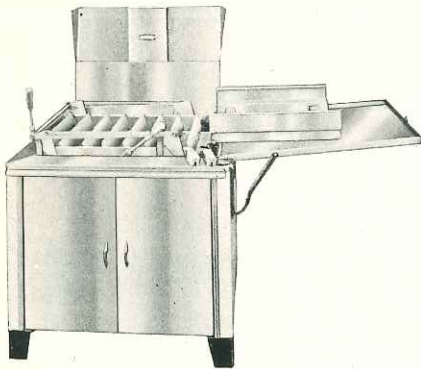
DIVISION 20



FRYER



GLAZER



TURNER

Through its doco line, DCA offers you a complete line of the most practical raised donut equipment to fit your every need.

For your automatic cutting, proofing, frying, turning, glazing, icing, etc., there is a doco item tried and proven in bakeries all over the country—most of them in operation many years. Each item is backed by the same guarantee that has made DCA cake donut equipment the leaders for 28 years.

Because our main business is donut mix, every piece of equipment is designed to help you do a better, more economical job in making donuts—and to help you make more money in your donut department.

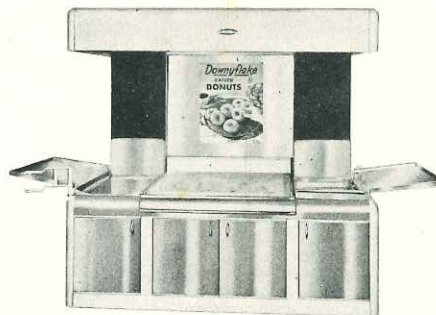
Make DCA your headquarters for everything you need in making cake or raised donuts, in equipment and in mixes. Tell us your needs and let us send you descriptive literature without any obligation to you.



CUTTING BENCH & PROOFER



ICER



COMBINATION UNIT



additional equipment

- Rack
- Screen drain truck
- Screens
- Bowl Stand
- Fryer Submerger
- Hoist
- Donut Cutters
- Stacker
- Flour Bin Sifter
- Scale
- Water Thermometer

A complete line of
miscellaneous equipment

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